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Hot Side Items

"Three Sisters" Succotash

Long before Columbus, Leif Erikson or Chariots from Outer space set foot upon the New World, the Three Sisters of Corn, beans and Squash were the primary staples for most of the people of America. With proper reverence for its history, we slowly simmer Pinto beans with dried chilies, onions and garlic, then mix with roasted corn and Chayote Squash.

Baked Potato

Washed, rubbed with oil and kosher salt. Baked in its own jacket. Served with sour cream and butter.

Braised Italian Greens

Rapini Italian style with Olive oil, Chili pepper flakes, Vinegar and garlic.

Broccoli Casserole

Sauteed Broccoli Florets layered with cream, blended cheeses and sautéed mushrooms, then topped with cheese and bread crumbs and baked until golden brown.

Broiled Tomatoes

Beefsteak tomatoes baked with olive oil, bread crumbs, parmesan cheese and fresh herbs.

Brown Sugar Baked Beans

Classic baked beans with bacon and brown sugar.

Butternut Squash Risotto

The finest Arborio Rice simmered with butternut squash and vegetable stock. Finished with butter and cream.

Christophene con Queso

Sautéed Christophene squash baked in a rich cheese sauce and topped with breadcrumbs and fried onions.



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Corn and Cheese Pudding

Corn, Cream, blended Chilies and Cornmeal mixed with eggs and baked until golden.

Corn on the Cob

Steamed cob corn served with butter and parmesan cheese.

Country Style Green Beans

Green beans baked with caramelized onion, bacon and cracked black pepper.

Cream Polenta

Creamy Italian style cornmeal mush flavored with butter, garlic, Olive oil and a splash of cream.

Crisp French Green Beans

Crisp French Haricot Vertes sautéed with butter and black pepper.

Garlic Mashed Potatoes

Whipped potatoes with roasted garlic and butter.

Hoppin' John

A Southern classic to make your Grandmother proud! Braised Collard greens with vinegar, garlic, brown sugar, onions and bacon. Simmered with black-eyed peas for both flavor and Prosperity!

Huntsman's Potatoes

Whipped Yukon Gold Potatoes with Butternut Squash, Carrots and Parsnips.

Macaroni and Cheese

Elbow Macaroni baked with blended cheeses and topped with toasted bread crumbs.



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Minted Carrots

Steamed carrots tossed with butter, orange zest and fresh mint.

Platanos Fritos (Fried Plantains)

Fried Sweet Plantains lightly seasoned with cumin and butter.

Polenta Margharita

Fried polenta cakes served with pomodoro sauce and melted fresh mozzarella cheese.

Quinoa

Steamed Peruvian Quinoa with Olive oil and Garlic.

Rice Pilaf

Flavorful baked rice pilaf with onions, herbs and both brown and wild rice.

Roasted Root Vegetables

A seasonal medley of Sweet root vegetables, dry roasted with salt, pepper and tossed together with Olive oil and garlic.

Rosemary Roast Potatoes

Quartered bliss potatoes tossed with olive oil and herbs and roasted.

Southern Style Collard Greens

Collard greens stewed with pork, onions, cider vinegar and brown sugar.

Spinach Casserole

Baby Spinach leaves layered with cheese, fried onions and cream and baked until golden brown.

Tempura Vegetables

Mixed peppers, onions, sweet potato, squash and broccoli dipped in tempura batter and fried to perfection, then tossed with a light sweet and sour sauce.

Vegetable Stir-Fry

Fresh seasonal vegetables sautéed in sesame oil with ginger and soy sauce.

Yucca with Lime and Coconut Milk

Boiled Yucca baked with Coconut milk, fresh lime juice, cumin and chilies.